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52 Great Green Tomato Recipes!

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52 GREAT GREEN TOMATO RECIPES

by Phyllis Hobson

If you're like most of us, you reserve a fair amount of space in your garden for everyone's favorite crop—tomatoes. You make the most of their short summer season, eating them fresh and warm from the sun, slicing them for the table, canning them for next winter's casseroles. You know there's nothing better than vine-ripened tomatoes from your own garden.

And, like the rest of us, you dread that first fall frost because it means the end of the fresh tomato season. One of the most frost-tender of the garden plants, tomato vines may shrivel and die after even a light frost. An early September cold spell is especially frustrating because it may halt the ripening process or even kill the plant just when its crop is most abundant.

But you needn't lose the largest part of your tomato crop come fall. A frost needn't mean the end of fresh, red ripe tomatoes for your dinner table. There are ways to ward off the damage of early, light frosts and even ways to thwart the late, hard frosts. And once they do take over, there are at least 50 ways to make delicious use of those green tomatoes you've picked from the vines.

First, though, you need to know when a frost is coming. During the last month of summer, the month before the usual first frost in your area, look for nature's first warning signals—a late afternoon nip in the air and a cloudless sky with no wind. If you aren't that attuned to weather signs, you can listen to your local weather reports. The evening radio or television news will warn you of any possibility of frost. If you are alerted by any of these warnings, head for the garden at sundown. A few minutes work now can save your tomatoes.

First, pick and refrigerate all the ripened tomatoes. If some are almost ripe, take them inside to ripen.

Now, cover the tomato vines with something lightweight for protection. You probably have something around the house—old bed sheets, light blankets, rolls of plastic sheeting, newspapers—almost anything that will keep the frost from the plants without breaking the vines. You needn't worry too much about tying them down. If there's enough wind to blow the coverings off, there's no danger of frost.

If it's late in the season, you may want to cover the plants each night for a while, until the weather warms up again. Be sure to uncover them each morning so they can benefit from the sun during the day.

If, in spite of your watchfulness, a light frost catches you unaware, don't give up. Very early the next morning, before the sun hits the frost-nipped tomato vines, get out the garden hose and spray the leaves thoroughly with cold water. If you act quickly enough and water them well enough, you may be able to prevent any damage from a light frost. Even if some damage is done by a heavier frost, you may be able to save some of the plants.

If fall weather is consistently cold and frosts are a nightly occurrence in your area, you may want to prolong the tomato season by constructing a mini-greenhouse right in your garden over the tomato vines. Such a greenhouse arrangement may be as elaborate as you want to make it, but a simple, yet inexpensive and very effective protection may be made with a few short posts, some used lumber and a roll of clear plastic sheeting.

To make it, drive the posts in the ground on each side close to the tomato vines. The top of the posts should just clear the top of the vines. Set the posts down the length of the garden four, six or eight feet apart, depending on the length of your used lumber. Then nail the boards from post to post to make a rough framework just wide enough and tall enough to cover the vines. Cover the framework with the plastic sheeting and fasten it with boards nailed on top of the framework.

Leave the plastic sheeting hanging loose down the sides. It may be weighted down with soil or stones on cold nights or raised for ventilation on warm days. It also may be raised at dinnertime to harvest the crop of tomatoes that will go right on ripening inside their warm, frost-free garden-row greenhouse.

No matter how you try to thwart him, though, if you live in almost any part of the northern hemisphere, you know Jack Frost is going to win eventually. He may come in September in the north or in November in the south, but sooner or later he's going to get your tomato vines.

But you don't have to let him have the tomatoes. If the weather has been warm, chances are that at least half of your crop, ranging from the dark green, marble-sized cherry tomatoes to the big, full-size, partly-pink Big Boys, still are on the vines at frost time. Every one of them can be a delicious, nutritious addition to your fall and winter meals if you know what to do with them.

First, let's take care of those that will ripen. Let's say winter is looming ahead in earnest now. You've successfully nursed your tomato vines through the first light frosts of fall, but now heavy frosts are forecast and the temperature may drop below freezing during the night. It's clear that the days of vine-ripened tomatoes are over. It's time to bring your tomatoes in from the garden.

That doesn't mean the days of red, ripe tomatoes are over. You can ripen them indoors and enjoy homegrown, ripe tomatoes for several weeks. It's true that they aren't quit as flavorful or as rich in Vitamin C

as your summer tomatoes were, but they're a lot better—and a lot less expensive—than the supermarket variety.

As you look over your soon-to-be-frost-killed plants in the garden, first select those tomatoes that will be taken in to ripen indoors. The best candidates are the pink ones and larger, lighter-colored green tomatoes that have a whitish tint or glistening skins. As you go down the rows, pick off all the rest—the dark green ones—and set them inside in baskets or pans. They'll keep well at least a week in a cool place and you'll need them for the green tomato recipes we'll talk about later. For now, leave the larger, to-be-ripened tomatoes on the vines.

If you have an out-of-the-way basement or garage that you don't mind getting a little dirty, your work is almost over. You can simply pull up the tomato vines—complete with the lighter colored tomatoes on them—and hang them upside down where the temperature is 55 to 65 degrees. Then all you have to do is pluck off the tomatoes as they ripen. Of course you'll have to clean up the dirt and tomato vine debris later.

A neater but just as satisfactory way to ripen green tomatoes over a period of six to eight weeks is to pick the larger tomatoes that have begun to ripen and spread them out on trays or shelves (but not on a dirt floor) in a cool, dark place, such as a fruit cellar. Use the tomatoes as they ripen. If you need a few extra for company, take them out a day or two ahead and place them on the windowsill to ripen in the sun.

If you don't have that much shelf space, wrap each tomato individually in a scrap of newspaper, then place the wrapped tomatoes, no more than two or three layers deep, in open crates or baskets. Store in a dark, cool place.

Or you may prefer this simpler, less-work version of the wrapping method. Just spread the tomatoes out one layer deep on a table and cover with newspapers or a cloth.

With all four methods, it's important to remember that ripe tomatoes are perishable. Check the ripening tomatoes every day (yes, even the newspaper-wrapped ones) and store any red ones in the refrigerator. A few will rot without ripening, but with careful tending and optimum storage temperatures, you could have fresh ripe tomatoes from your garden for Thanksgiving or even Christmas dinner.

With all the large tomatoes tucked away to ripen, it's time to turn your attention to those baskets of small tomatoes you set aside. It's possible to can, freeze or dry them for winter meals. They can be pickled and preserved in the old ways, just as your grandmother used them, or they can be used in main dishes, salads and desserts in some new ways that even grandmother never thought of. In addition, many of the main dishes and desserts may be made up and stored in the freezer for leaner days.

Green tomatoes also may be made to seem a lot more exotic than they are. With a little ingenuity, those discards from the garden can be converted into "olives" for relish trays, "figs" to be used in fillings for cakes and cookies, "apple" slices for pies and even a mock candied fruit for fruit cakes and puddings.

The following recipes will tell you how.

PRESERVING GREEN TOMATOES

Canned Slices

Wash, core and slice green tomatoes. Pack loosely in quart canning jars. Cover with boiling water to ½ inch of top of jars. Add ¼ teaspoon of salt to each jar if you wish. Process 20 minutes in boiling water bath.

To use, drain slices and prepare according to the recipes for green tomatoes as a vegetable, main dish or dessert.

Freezing Green Tomatoes

Wash and core green tomatoes without peeling. Cut in slices or cubes and spread in a single layer on a cookie sheet covered with waxed paper. Freeze, then remove from sheet and package frozen pieces in containers or plastic bags. Use in almost any of the following recipes for vegetables, main dishes, salads or desserts. Frozen slices may be dipped in flour and fried in hot oil without thawing. Salt and pepper to taste.

Dried Green Tomatoes

Peel and core green tomatoes and chop in cubes ½ inch or less in size. Drain. Line cookie sheets with waxed paper or aluminum foil and spread cubes one layer deep. Dry in commercial food drier or place outdoors in a well-ventilated, sunny location. Bring indoors at night to protect from dew. When perfectly dry, store in glass jars. Soak one hour in an equal amount of water before using in any recipe calling for chopped green tomatoes.

Green Tomato Butter

6 pounds (12 to 18 medium) green tomatoes
2 tablespoons powdered ginger
2 teaspoons powdered cinnamon
1 teaspoon powdered allspice
5 pounds brown sugar
Juice of two lemons
2 cups water

Coarsely chop green tomatoes without peeling or coring. Add remaining ingredients. Simmer over low heat two to three hours, until mixture is thick, stirring frequently. Run through colander or strainer to remove seeds and any hard bits of pulp. Reheat to boiling and pour into hot, sterilized pint canning jars. Seal immediately. Makes four pints.

Green Tomato Marmalade

24 medium green tomatoes
4 oranges
3½ pounds granulated sugar

Core and peel green tomatoes and cut in thin slices. Wash and peel oranges and cut peeling into thin strips. Cut oranges into thin slices. Combine tomato slices, peeling and orange slices with sugar in a kettle and let stand overnight. In the morning, place kettle over low heat and gradually bring mixture to a boil, stirring occasionally. Simmer gently about two hours, until thick. Pour immediately into hot, sterilized jelly jars and seal. Makes 6 pints.

Green Tomato Preserves

5 pounds green tomatoes
4 pounds granulated sugar
2 lemons, thinly sliced, with peeling

Core and peel tomatoes and chop fine. Add sugar and let set overnight. Drain liquid into a large kettle and boil rapidly until thickened. Add chopped green tomatoes and lemon slices. Cook until thick and clear. Pour, boiling hot, into hot, sterilized pint canning jars. Seal immediately. Makes 6 pints.

Indian Pickles

8 medium green tomatoes, cored
8 medium ripe tomatoes, cored and peeled
3 medium onions, peeled
3 sweet red peppers, cored and seeded
1 large cucumber
7 cups celery, chopped
⅝ cup flaked pickling salt
6 cups vinegar
6 cups brown sugar
1 teaspoon dry mustard
1 teaspoon white pepper

Coarsely chop all vegetables. Sprinkle with salt and let stand overnight. In the morning, drain, discarding liquid. Combine with remaining ingredients in an open kettle. Place over low heat and bring to the simmering point slowly. Cook 30 minutes, stirring occasionally. Pack into hot, sterilized jars and seal at once. Process 10 minutes in boiling water bath. **Makes 5 or 6 pints.**

Sweet Pickle Slices

2 quarts sliced green tomatoes
3 tablespoons flaked pickling salt
2 cups vinegar
⅔ cup brown sugar
1 cup granulated sugar
3 tablespoons mustard seeds
½ teaspoon celery seeds
1 teaspoon powdered turmeric
5 cups thinly sliced onions
2 large sweet red peppers, chopped
1 hot green or red pepper, chopped (optional)

Combine tomato slices and salt. Let stand overnight, then drain, discarding liquid. In an open kettle, heat vinegar to boiling and add sugars and spices. Simmer 5 minutes then add onions and simmer another 5 minutes. Add drained tomato slices and peppers and return slowly to a boil. Simmer 5 minutes more, stirring occasionally with a wooden spoon. Pack, boiling hot, into hot, sterilized jars to ¼ inch of tops, making sure syrup covers vegetables in each jar. Seal at once. Process 10 minutes in boiling water bath. Makes 4 to 6 pints.

Sweet Mixed Pickles

[illegible]
[illegible]
[illegible]
4 green peppers
[illegible]
½ cup Flaked pickling salt
1 teaspoon mixed pickling spices
[illegible]
[illegible]
[illegible]
1 cup water
[illegible]

Wash and core [illegible] Core and seed peppers. Run [illegible] through coarse blade of food chopper. Mix [illegible] salt and let stand overnight. [illegible] drain well. [illegible] radishes [illegible] Tie mixed [illegible] in a cheesecloth bag and add to vegetables [illegible] Slowly bring to a simmer over low heat [illegible] occasionally. Cook [illegible] Remove [illegible] and cheesecloth bag and discard. Add [illegible] hot sterilized jars and seal at once. Process 10 minutes in boiling water bath. Makes 12 pints.

Piccalilli

[illegible]
1 large head cabbage
4 [illegible] sweet [illegible] peppers
1 large onion
[illegible] tablespoons pickling salt
1½ cups brown sugar
[illegible] tablespoons mustard seed
[illegible] tablespoons celery seed
[illegible]
horseradish
[illegible]

Wash and [illegible] tomatoes and cabbage. Core peppers and remove seeds. Peel onion. Run [illegible] through coarse blade of food chopper. Sprinkle with salt and mix well. Let set overnight and drain thoroughly [illegible] pressing to remove as much liquid as possible. Discard liquid. Meanwhile add sugar, spices and [illegible] vinegar and bring to a boil. Simmer 5 minutes. Then strain vinegar over vegetables and discard spices. Heat vegetables to boiling and pack into sterilized pint jars [illegible] with [illegible] tops. Process 10 minutes in boiling water bath. Makes about 6 pints.

Mock Apple Slices

[illegible]

¾ cup sugar **½ teaspoon salt**

[illegible]

ginger root

Green Tomato Figs

[illegible]

8 pounds brown sugar

[illegible]

[illegible]

confect on

[illegible]

4 medium green tomatoes
2 cups sugar
1 cup water

[illegible]

Green Tomato O ves

[illegible]

5 tablespoons mixed pickling spices

Wash [illegible]

[illegible]

USING GREEN TOMATOES AS A VEGETABLE

Chilled Green Tomato Medley

¾ cup onions, chopped

[illegible]

[illegible]

Sweet Green Tomatoes

[illegible]

½ cup water

½ teaspoon salt

[illegible]

[illegible] Tomatoes [illegible]

[illegible]

1 egg yolk, beaten

[illegible] crumbs

6 tablespoons butter or margarine

1 cup milk

[illegible]

¼ cup grated Parmesan cheese

[illegible]

[illegible] Green Tomatoes

[illegible] per person

Flour

Cooking oil

Wash [illegible] and [illegible] tomatoes [illegible] per cup each [illegible] seasoned to taste [illegible] per and [illegible] on [illegible] paper towel [illegible] serve hot with butter or [illegible]

[illegible]

[illegible] Wash [illegible] tomatoes and [illegible] [illegible] bacon [illegible] [illegible] cheese [illegible] [illegible] cup [illegible] tomato [illegible] [illegible]

USING GREEN TOMATOES IN MAIN DISHES

[illegible]

[illegible]

8 eggs

[illegible]

¼ teaspoon dried basil

2 tablespoons cooking oil

[illegible]

1 cup bread cubes

[illegible]

cheese

[illegible] pepper. [illegible] Add [illegible] oil in large skillet. Lower heat [illegible] Combine with cheese, bread cubes [illegible] Spoon into [illegible] baking dish. Top with Parmesan [illegible] Serves 4.

[illegible] tomato shells also may be [illegible] following:

Macaroni and cheese

[illegible]

Broiled [illegible] with crushed [illegible] chopped [illegible]

Spanish rice

Bake 20 minutes [illegible] oven and serve hot.

drained

Cracker crumbs, finely rolled

Spinach Loaf

Cheese Loaf

1 egg

chopped

and onion and shape [illegible] Bake [illegible] 30 to 40 [illegible] Decorate [illegible] Serve [illegible]

Tasty Stacks

4 medium green tomatoes
1 egg, beaten
½ cup flour
[illegible] teaspoon salt
[illegible] tablespoons [illegible]
Processed cheese slices
4 [illegible] minced
1 cup tomato sauce
[illegible] teaspoon sugar
[illegible] teaspoon salt

Core tomatoes and [illegible] slices. Dip each slice in the beaten egg, then in the flour to which the salt has been added. Sauté slices [illegible] golden brown on both sides. Arrange slices in a shallow baking dish in stacks with layers of cheese between the tomato slices and on top of the stack. Sauté onion in [illegible] then add tomato sauce, sugar and salt. Heat to boiling. Pour over green tomato stacks and bake in 350 degree oven 30 [illegible] cheese [illegible] Serves [illegible]

Baked Green Tomatoes with [illegible]

4 green tomatoes, sliced
[illegible] hard-cooked eggs
2 tablespoons [illegible] pepper [illegible]
4 tablespoons butter or margarine
4 tablespoons [illegible]
[illegible]
Salt and pepper [illegible]
cup [illegible]
[illegible]

Spread tomato slices over bottom of a [illegible] Shell and chop hard cooked eggs and [illegible] green pepper in butter or margarine. [illegible] add milk. Cook over low heat, stirring constantly until [illegible] Season to taste with salt and pepper. Add chopped eggs and pour over tomato slices. Top with buttered crumbs and bake 30 [illegible] Serves [illegible]

Green Tomato Omelet

[illegible] tablespoon [illegible]
[illegible] cup green tomato chopped fine
2 tablespoons butter or margarine melted
2 eggs [illegible]
[illegible]

Saute onion and green tomato in melted butter [illegible] together in a small skillet over low heat until onion is [illegible] and green tomato [illegible] Spread evenly over bottom of pan and pour beaten eggs over all. Season to taste with salt and pepper. Cook over low heat. As egg becomes cooked [illegible] pan [illegible] underneath. Cook until bottom is golden brown and top is set but still moist. Fold over and serve hot. Makes one [illegible] Increase ingredients in proportion to make large omelets or make one or more omelets per person.

Scalloped Eggs Green Tomato Casserole

6 hard cooked eggs [illegible]
1½ cups cubed green tomatoes drained
5 tablespoons butter or margarine
[illegible] soft bread crumbs
[illegible]
1½ cups milk
[illegible] teaspoon salt

Cover bottom of a [illegible] with half of eggs [illegible] Top with half of green tomato cubes. Repeat. In a saucepan melt 2 tablespoons butter [illegible] add bread crumbs. Stir well. Then empty onto piece of waxed paper and set aside. Melt remaining butter or margarine in saucepan and stir in flour. Gradually add milk and salt and cook over low heat, stirring constantly until thick. Pour sauce over eggs and green tomatoes [illegible] top with buttered bread crumbs. Bake in 350 degree oven 30 to 45 minutes. Serves 4 to 6.

[illegible]

[illegible] pounds lean [illegible]
[illegible]
[illegible] tablespoons [illegible]
pepper, chopped
[illegible] tablespoon sweet red
pepper, [illegible]
[illegible] pounds [illegible] green
[illegible]
about 5 cups)

[illegible] teaspoon salt
[illegible] teaspoon [illegible]
[illegible] teaspoon [illegible]
seed
[illegible] of cayenne
[illegible]
[illegible] cups [illegible] or [illegible]
[illegible]
cooked

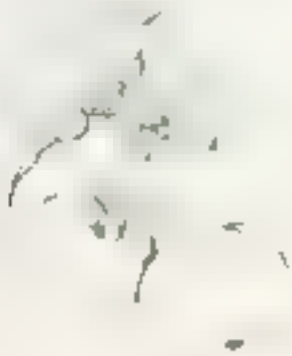
[illegible] beef [illegible] and green and red peppers [illegible] on [illegible]. Add [illegible] and mix well. [illegible] water [illegible]. Bake [illegible] 45 minutes [illegible] per side. Serves 6.

[illegible]

[illegible] pounds [illegible]
[illegible]
5 green pepper, chopped
[illegible]
1 teaspoon salt
[illegible]

[illegible]
[illegible]
sliced
[illegible]
shredded

[illegible] Add [illegible] cook [illegible] Bake [illegible] and bake [illegible] Serves [illegible]



Leftover Loaf

[illegible]

into ½-inch cubes

[illegible]

crushed

[illegible]

Meat Pie

[illegible]

3 medium green tomatoes
sliced

[illegible]

[illegible]

[illegible]

1 egg, well beaten
½ cup flour
½ teaspoon salt

[illegible]

cup)
2 cups tomato sauce

[illegible]

1 teaspoon sugar
½ cup grated Parmesan
cheese

[illegible]

shredded

[illegible]

golden [illegible] to brown both sides. Drain on paper towels until [illegible] is needed. Arrange one half the slices in a shallow baking dish. In a bowl or saucepan combine tomato sauce with oregano, remaining [illegible] teaspoon salt and sugar. Pour one half the sauce over the green tomato slices. Sprinkle with one half the [illegible] cheese, [illegible] one half the mozzarella cheese. Repeat. Bake in 350-degree oven 25 to 30 minutes, [illegible] hot and golden brown. Serves 6.

Tamale Pie

1 [illegible]

2 [illegible] boiling water

[illegible] low [illegible]

½ cup cold water

[illegible] cooking oil

1 pound ground beef

[illegible]

[illegible] pepper, [illegible]

1 cup green tomatoes chopped and drained

[illegible]

[illegible] teaspoon [illegible]

[illegible] pepper [illegible]

[illegible] tomatoes, fresh or canned

[illegible] grated [illegible] cheese

[illegible]

[illegible]

[illegible]

[illegible] Add [illegible] water [illegible] cook [illegible] a stiff [illegible] frequently. Meanwhile [illegible] and [illegible] and green pepper [illegible] Add [illegible] tomatoes and chili powder and by stirring frequently until lightly browned. Add [illegible] chili powder, salt and pepper. Serve [illegible] Alternate layers of cooked cornmeal and meat mixture in a well greased casserole. Bake 30 minutes in a 350 degree oven. Serves 4 to 6.

USING GREEN TOMATOES IN SALADS AND SALAD DRESSINGS

Tossed Salad

2 tablespoons tarragon or wine vinegar
[illegible] teaspoon salt
1 clove garlic, crushed
[illegible]
2 pounds assorted greens [illegible] bibb, endive or leaf let[illegible] [illegible] washed and chilled
½ pound fresh spinach washed and chilled, ribs removed
[illegible]
[illegible] cup sliced [illegible]
[illegible] pounds [illegible] cubes
[illegible]
[illegible]
[illegible]

Carrot Salad

[illegible] cup [illegible]
[illegible]
1 cup diced celery
[illegible] with garlic salt.

1 cup celery, diced

diced, but not peeled

½ cup walnuts or pecans, chopped

chopped

dressing

slices. Serves 6 to 8

Fruit Salad

1 orange

½ cup finely diced apple

½ cup finely diced celery

with cherries. Serves 6

SALAD DRESSINGS

T[illegible]

2 [illegible] green [illegible]
[illegible] salad dressing
[illegible] tablespoons [illegible] pepper [illegible]
[illegible] chopped
[illegible] sweet [illegible] pepper [illegible]
1 teaspoon paprika
[illegible] tablespoons chopped [illegible]

Peel [illegible] and remove seeds and [illegible] tomatoes. Dice and puree [illegible] Makes about two cups dressing. [illegible]

[illegible]

2 [illegible] green [illegible]
3 [illegible]
or vinegar
4 tablespoons catsup
[illegible]
½ teaspoon salt
[illegible]
Few grains cayenne pepper
[illegible]

Peel [illegible] tomato. Scrap [illegible] and seeds and puree [illegible] Add [illegible] salt, [illegible] cayenne. Blend [illegible] smooth. Gradually add [illegible] teaspoon at a time with blender [illegible] on low speed. Makes about two cups dressing. [illegible]

Cooked Salad Dressing

Serving Suggestions

- [illegible] green onions
- 4 sweet red peppers
- 4 [illegible] onions
- 3 [illegible]
  - cup flakes pickle [illegible]
- 2 tablespoons celery seed
- 1 tablespoon [illegible]
  mustard
- 1 tablespoon [illegible]
- 1 tablespoon [illegible] kosher salt
  cup sugar
- [illegible] cup [illegible]
- 1 tablespoon [illegible] pepper
  spices
- [illegible]
- [illegible] cup [illegible]
  ¾ cup salad oil

Wash and [illegible] vegetables and [illegible] Wash [illegible] but leave [illegible] whole. [illegible] cover and let stand 2 hours or overnight. Next day drain well [illegible] Add [illegible] sugar [illegible] 2 cups [illegible] Meanwhile [illegible] and [illegible] Pour [illegible] Store [illegible] refrigerator.

[illegible]

1 cup sugar

[illegible]

1 cup water

[illegible]

3 cups cake flour

[illegible]

1 teaspoon vanilla

[illegible]

[illegible]

and chopped

[illegible]

cinnamon

[illegible]

nutmeg

[illegible]

Bring to a [illegible] low [illegible] stirring constantly. Cool.

When cake [illegible] have [illegible] assemble cake: spread [illegible] layers and on top. Serves 10 to 12

Drop Cookies

- ½ cup sugar
- 1 cup vegetable shortening
- 1 cup honey
- 2 eggs well beaten
- 2 teaspoons milk
- 2½ cups flour
- 1 cup diced green tomato [illegible] (page 12)
- 3 tablespoons candied green tomato bits (page 13)
- 1 cup shredded coconut
- ½ cup walnuts chopped
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon lemon extract

Cream sugar and shortening until fluffy. Add honey, eggs and milk. Sift 1 cup flour into the chopped figs, candied green tomato bits, coconut and chopped nuts. Set aside. Combine remaining 2 cups flour, baking powder and salt and add to creamed mixture. Fold in fruit and nut mixture and lemon extract. Drop by teaspoonfuls onto well greased cookie sheets. Bake 12 to 15 minutes in 350 degree oven. Makes three dozen cookies.

Green Tomato Spice Cake

- 2 cups green tomatoes chopped
- 1 cup sugar
- ½ cup vegetable shortening
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon powdered cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon powdered cloves
- 2 cups [illegible]
- 1 cup seedless raisins
- 1 cup walnuts chopped

Simmer chopped green tomatoes and 1 cup sugar until tomatoes are well cooked and transparent. Strain through a colander or sieve to remove seeds, cores and skins. There should be 2 cups pulp. Cool. Cream remaining cup sugar and shortening until fluffy. Blend soda into cooled tomato pulp and add gradually to creamed mixture, beating well after each addition. In a separate bowl, combine salt, spices and flour, reserving about one cup to be used to flour the batter. Beat well. Fold in raisins and nuts. Bake

ing 1 cup flour and mix to coat well. Add, all at once, to batter and beat well. Pour into a well-greased and floured square cake pan and bake in 350-degree oven 35 to 40 minutes, until lightly browned and the touch of a finger does not leave an impression. Serve plain or frosted.

Green Tomato Bread

8 to 10 medium green tomatoes
⅔ cup seedless raisins
⅔ cup boiling water
⅔ cup vegetable shortening
2⅔ cups sugar
4 eggs
3⅓ cups flour
2 teaspoons baking soda
1½ teaspoons salt
½ teaspoon baking powder
1 teaspoon powdered cinnamon
1 teaspoon powdered cloves
⅔ cup pecans, or walnuts, coarsely chopped

Peel and core green tomatoes. Discard seeds. Run cut-up pieces through blender until smooth and creamy. You should have 2 cups pulp. Set raisins to soak in ⅔ cup boiling water and set aside to cool. In a large mixing bowl, cream shortening and sugar until fluffy. Add eggs, 2 cups tomato pulp and the plumped raisins and water in which they were soaked. Beat well. In another bowl, combine flour, soda, salt, baking powder, cinnamon, cloves and nuts. Add, one cup at a time, to mixture in large bowl, stirring well after each addition. Divide batter into two 9 × 5-inch greased loaf pans and bake in 350-degree oven 1 hour, 10 minutes, or until toothpick inserted in center comes out clean.

Garden Way Books

If your goal is greater self-sufficiency, we hope that we can help you by providing you with dependable, easy-to-understand information in your fields of interest. Here is a sample list of our books.

GARDEN WAYS ZUCCHINI COOKBOOK by N. Ralston & M. Jordan. 144 pages quality paper $3.95. There's no end to the amazingly delicious combinations and recipes in this book.

GARDEN WAYS BREAD BOOK by E. Johnson. 192 pages, quality paper $6.95, spiral $12.95, cloth $14.95. An outstanding combination of delicious recipes and beautiful photographs make this book a "must" for novice and experienced bakers alike.

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